



The Bread Box[™] Recipe Book

Model 1195



Contents

Meet Your Toastmaster Bread Box™	2
BEFORE YOU BAKE	3-5
BREAD BAKE RECIPES	6-13
DOUGH RECIPES	14-22
BUTTER RECIPES	23-28
THE BREAD BOX™	29-30

Meet Your Toastmaster Bread Box™ BREAD & BUTTER MAKER

Congratulations on your purchase of the Toastmaster Bread Box™! With eight BAKE settings, a DOUGH setting and a BUTTER CHURN setting to choose from, you are on your way to enjoying the fresh baked goodness of all sorts of homemade breads topped with freshly churned butter. You can gather and measure the ingredients in just a few minutes. The Toastmaster Bread Box™ does the rest of the work with automatic ease and efficiency—combining and mixing the ingredients, kneading the dough, timing the resting and rising periods, shaping the dough, and baking a beautiful high-rising loaf of fragrant fresh bread.

If you want to make rolls, coffee cakes, or breads in special shapes, the Toastmaster Bread Box™ will prepare the dough for you, the tricky part. Another great feature of the Toastmaster Bread Box™ is the Delayed Finish which allows you to delay completion of your bread or dough. You can add ingredients in the evening and have warm, fresh-baked bread for breakfast, or have the dough ready to shape into cinnamon rolls for brunch.

Making butter in the Toastmaster Bread & Butter Maker is as easy as 1 - add heavy whipping cream, 2- select Butter Churn program, 3 - remove fresh butter.

Before you start, using the Toastmaster Bread Box™, carefully read the information and guidelines, so that your first attempt is a successful one.

ALTITUDE CHART

The altitude chart is not a recipe but a guide to use to change key ingredients in a recipe if it doesn't work as printed.

All recipes were developed at sea level - approximately. Adjustments may be necessary if your altitude is 2000 feet or higher.

Try the recipe as printed first unless you have experimented on other recipes and have an idea of what to change.

REMEMBER only change one ingredient in the recipe at a time. Then use this as a guide to change other recipes.

The following chart is for a 1 pound loaf of bread using 2 cups of bread flour in an automatic bread machine.

	Sea Level	2000 Feet	4000 Feet	6000 Feet	7500 Feet	8500 Feet
Yeast	as is	-1/4 t	-1/2 t	-3/4 t	-1 t	-1 1/4 t
Sugar	as is	as is	-1 t	-1 t	-2 t	-2 t
Salt	as is	as is	as is	as is	+1/8 t	+1/8 t
Gluten	as is	as is	as is	+1 1/2 t	+1 1/2 t	+2 t
Liquid	as is	+2 T	+1/4 c	+3/8 c	+1/2 c	+1/2 c

The following chart is for a 1½ pound loaf of bread using 3 cups of bread flour in an automatic bread machine.

	Sea Level	2000 Feet	4000 Feet	6000 Feet	7500 Feet	8500 Feet
Yeast	as is	-1/4 t	-1/2 t	-3/4 t	-1 t	-1 1/4 t
Sugar	as is	as is	-1 t	-1 t	-2 t	-1 T
Salt	as is	as is	as is	as is	+1/4 t	+1/4 t
Gluten	as is	as is	as is	+2 t	+2 t	+2 1/4 t
Liquid	as is	+2 T	+1/4 c	+3/8 c	+1/2 c	+5/8 c

The following chart is for a 2 pound loaf of bread using 4 cups of bread flour in an automatic bread machine.

	Sea Level	2000 Feet	4000 Feet	6000 Feet	7500 Feet	8500 Feet
Yeast	as is	-1/4 t	-1/2 t	-3/4 t	-1 t	-1 1/4 t
Sugar	as is	as is	-1 t	-1 t	-2 t	-1 T
Salt	as is	as is	as is	as is	+1/4 t	+1/4 t
Gluten	as is	as is	as is	+2 1/4 t	+2 1/2 t	+2 3/4 t
Liquid	as is	+2 T	+1/4 c	+3/8 c	+1/2 c	+5/8 c

1. Atmospheric pressure is less at high elevations which makes the dough rise faster. In Utah, the dough can rise 2½ to 3 times its volume in the first rising before it is ready to punch down. Recipes need less yeast as the altitude increases to slow the rising so that the dough has time to develop a good flavor and texture. The higher the altitude, the greater the internal pressure on baked goods; therefore, the faster they rise.
2. Sugar weakens the cell structure of the dough so it must be reduced to have adequate rising.
3. Salt is increased to avoid overproofing.
4. The addition of gluten helps to protect the cell structure of the dough from over stretching so that it doesn't have a coarse texture, and the product will not fall. The automatic bread machine tends to over knead at higher altitudes making it necessary to add gluten to the recipe.
5. Liquids evaporate faster at higher altitudes. If the bread is not rising enough, it is a moisture problem and not the yeast.

More Information :

Flour is very dry at high altitudes; thus, it absorbs more liquid. In many cases, less flour is necessary to achieve the proper dough consistency.

Use yeast before expiration date. Use regular active dry yeast or quick or rapid rise yeast, not compressed yeast. If using bulk yeast, keep refrigerated or frozen. If using jarred yeast and it has been open more than 2 months, check its freshness with the following test.

To test yeast, use a liquid measuring cup and fill to the ½ cup level with warm water (110°-115°F). Add 1 teaspoon granulated sugar and 2¼ teaspoons of yeast. In 3 or 4 minutes, it will have absorbed enough liquid to activate and will start rising to the surface. If at the end of 10 minutes, the yeast has multiplied to the 1 cup mark, it is very active. The yeast mixture may be used immediately in your Toastmaster Bread Box in any recipe calling for 2¼ teaspoons of yeast. (Remember to adjust your recipe for the ½ cup of water used in the test and do not add additional yeast.)

BEFORE YOU BAKE

REFER TO USE AND CARE GUIDE FOR DETAILED INSTRUCTIONS

CHECK THE PARTS

Get familiar with machine.

- Read the use and care guide carefully.
- Examine the removable parts . . . the bread pan and kneading blade.
- Return these parts to the machine to get the feel of how they fit securely into position.

The Bread Box™ is a completely computerized appliance that proceeds automatically once you press the right pads on the control panel.

Here's how it works :

- Remove bread pan from machine, making sure kneading blade is in position. Add ingredients to bread pan as directed in recipe.
- Return bread pan to the machine, pressing until it clicks in place.
- Close outer lid.
- Plug in machine. The display panel will show 0:00.
- Press the SELECT pad to find the desired BAKE or DOUGH setting. The setting selected will appear in the display window.
- Press START. The machine will begin the selected setting. WHOLE WHEAT settings begin with a preheat period. All other settings begin with a "knead" period.
- At the series of 3 "beeps," the bread or dough is completed.
- Press top for more than two seconds.
- Unplug machine.
- If machine is not turned off, the keep warm function will automatically turn on after the bake cycle. It will remain on for up to 60 minutes.
- When removing bread, invert the bread pan using hot pads or mitts. Shake loaf from pan. For dough, simply remove by hand and proceed as recipe instructs.
- Cool bread on wire rack.
- After bread is cool, remove kneading blade if it is embedded in bread. See use and care guide.

TAKE HEED

There are a few precautions that should be followed while using the Bread Box™. See use and care guide.

CHOOSE A SETTING

The Bread Box™ can perform the following functions simply by pressing various pads on the control panel.

- BAKE settings - There are eight BAKE settings. To make a loaf of bread from start to finish, press the SELECT pad until the desired BAKE setting number appears in the display window. (Example: 1 for Basic Light, 2 for Basic Medium, etc.) For best results use the program number (1, 2 or 3) suggested for the specific recipe. If you desire a different crust color you can change the program number. Generally Program number 1 is a light color, number 2 is a medium crust and number 3 is darkest.

When changing from the suggested program you may find different results such as a different texture crust, or a different shape on the top of the loaf, etc. This is a result of different times in each of the various stages of breadmaking from Program to Program.

- DOUGH setting - Press the SELECT pad until the DOUGH setting (the number 9 appears in the display window.)
- If you make a mistake in selecting a setting, press STOP for 2 seconds. This will clear the display window. Press SELECT again to find the setting you desire.

DELAYED FINISH

Now you can make a loaf of bread or start the dough for dinner rolls without even being home. The Bread Box™ has a Delayed Finish feature that will automatically start the BAKE or DOUGH setting you have selected.

You can choose from the BASIC, WHOLE WHEAT, FRENCH or SWEET BAKE or DOUGH settings when using this feature. Just select which setting you wish to use. Now, calculate the number of hours between the present time and the time when you wish to have the bread finished or the dough ready to be removed and shaped. The maximum amount of time that can be programmed is 12 hours.

If may be necessary to reduce the amount of liquid in some recipes when using the delayed timer. For some one-pound loaf recipes, reduce liquid 1-2 teaspoons, one and one-half pound recipes 1 tablespoon and two-pound loaf recipes 1-2 tablespoons.

The order in which ingredients are added to the bread pan for Delayed Finish is critical. Liquids must be added first, followed by oil and dry ingredients. Yeast should be added last. For best baking results, pile dry ingredients along one wall of bread pan with yeast on top. This keeps the yeast farthest from the liquid ingredients and helps to delay activation. For delay finish DOUGH setting, remember to remove the dough as soon as the cycle is complete, shape and bake according to the recipe being used.

CLEANING YOUR BREAD BOX™

- Unplug and wipe out the interior of the machine with a damp cloth after each use. Wipe the removable parts and rinse thoroughly to remove any remaining detergent which can have an adverse effect on the yeast.
- Do not use strong detergents or wash in dishwasher. Warm water is usually all that is needed to clean the bread pan and kneading blade.
- Do not immerse the bread pan in water. Instead, fill the pan with warm water to "unstick" any cooked-on dough.
- Do not use any cleansers, scratchy pads, or anything that could scratch the surface of the bread pan or kneading blade.

THE BREAD-BAKE RECIPES

The recipes below are recommended for your "first try" loaves. Simply follow the instructions in the use and care guide. Remember to add ingredients in the correct amounts and in the order listed. Always check the bottom of the recipe to see which setting is used for that size recipe. The same recipe can use different settings for different size loaves.



1. Add ingredients to bread pan in order listed.



2. Place bread pan in the Bread Box™.



3. Close lid. Select the desired setting. Press START.



4. Remove bread pan from the Bread Box™.



5. Invert bread pan ; shake to remove loaf.

WHITE BREAD

Ingredients	1 Pound	1½ Pounds	2 Pounds
water	½ cup plus 3 TBL	1 cup plus 2 TBL	1 cup plus 5 TBL
oil	4 tsp	2 TBL	2 TBL
lemon juice	1 tsp	1 tsp	1 tsp
salt	1 tsp	1½ tsp	2 tsp
sugar	1½ TBL	3 TBL	3 TBL
dry milk	1 TBL	1 TBL	2 TBL
bread flour	2¼ cups	3¾ cups	4 cups
active dry yeast	1 tsp	1½ tsp	1¾ tsp
Use Setting	1	1	2

CORNBREAD

Ingredients	1 Pound	1½ Pounds
egg plus enough water to equal	1 ¾ cup plus 1 TBL	1 1 cup
honey	2 TBL	3 TBL
lemon juice	1 tsp	1 tsp
oil	2 TBL	3 TBL
dry milk	1 TBL	2 TBL
salt	1 tsp	1½ tsp
corn meal	¼ cup	½ cup
bread flour	2 cups	3 cups
active dry yeast	1½ tsp	2¼ tsp
Use Setting	1	2

Tip: Wrinkled top is typical of this loaf.

FRENCH BREAD

Ingredients	1 Pound	1½ Pounds	2 Pounds
water	¾ cup plus 2 TBL	1 cup plus 2 TBL	1 cup plus 7 TBL
oil	1 TBL	1½ TBL	2 TBL
lemon juice	1 tsp	1 tsp	1 tsp
salt	¾ tsp	1 tsp	1¼ tsp
sugar	1 tsp	1½ tsp	2 tsp
bread flour	2¼ cups	3½ cups	4¾ cups
active dry yeast	1½ tsp	2¼ tsp	1 TBL
Use Setting	7	7	7

DILL BREAD

Ingredients	1 Pound	1½ Pounds	2 Pounds
egg(s) plus enough plain yogurt to equal	1 ¾ cup	2 1 cup plus 1 TBL	3 1½ cups
oil	1 TBL	2 TBL	7 tsp
lemon juice	1 tsp	1 tsp	1 tsp
salt	1½ tsp	2¼ tsp	3¼ tsp
sugar	4 tsp	2 TBL	3 TBL
dried dill weed	1½ tsp	1 TBL	1½ TBL
dried minced onion	2 tsp	1 TBL	4½ tsp
bread flour	2 cups	3 cups	4 cups
active dry yeast	1½ tsp	2¼ tsp	2¼ tsp
Use Setting	1	2	2

RAISIN NUT TRAIL MIX BREAD

Ingredients	1 Pound	1½ Pounds	2 Pounds
water	¾ cup plus 1 TBL	1 cup plus 1 TBL	1¼ cups
oil	2½ TBL	3 TBL	5 TBL
lemon juice	1 tsp	1 tsp	1 tsp
salt	1 tsp	1½ tsp	2 tsp
honey	2 TBL	3 TBL	¼ cup
bread flour	2 cups	3¼ cups	4¼ cups
active dry yeast	1¾ tsp	2 tsp	2¼ tsp
trail mix*	½ cup	¾ cup	¾ cup
Use Setting	1	1	2

* add at the beeps

HOLIDAY BREAD

Ingredients	1 Pound	1½ Pounds
water	½ cup	¼ cup
oil	4 tsp	2 TBL
lemon juice	1 tsp	1 tsp
milk	½ cup	¾ cup
salt	¾ tsp	1 tsp
sugar	3 TBL	¼ cup
bread flour	2 cups	3 cups
active dry yeast	2 tsp	2¼ tsp
candied fruit*	½ cup	½ cup
walnuts*	½ cup	½ cup
Use Setting	8	8

* add at the beeps

DRIED FRUIT BREAD

Ingredients	1 Pound	1½ Pounds
water	¾ cup	1 cup plus 2 TBL
oil	2 TBL	3 TBL
lemon juice	1 tsp	1 tsp
salt	1 tsp	1½ tsp
brown sugar	1½ TBL	2½ TBL
dry milk	1 TBL	1½ TBL
bread flour	2¼ cups	3 cups
active dry yeast	1½ tsp	2½ tsp
dried fruit*	½ cup	¾ cup
nutmeg*	½ tsp	1 tsp
Use Setting	8	8

* add at the beeps

ITALIAN HERB BREAD

Ingredients	1 Pound	1½ Pounds	2 Pounds
water	¾ cup	1 cup plus 2 TBL	1½ cups
oil	4 tsp	2 TBL	2 TBL
lemon juice	1 tsp	1 tsp	1 tsp
salt	1 tsp	1½ tsp	2 tsp
sugar	1 TBL	3 TBL	3 TBL
dry milk	1 TBL	1 TBL	2 TBL
bread flour	2¼ cups	3¼ cups	4 cups
Italian herb seasoning	2¼ tsp	1 TBL	1½ TBL
active dry yeast	1¼ tsp	1½ tsp	1½ tsp
Use Setting	7	1	1

CHEESE ONION BREAD

Ingredients	1 Pound	1½ Pounds	2 Pounds
water	¼ cup	¾ cup plus 3 TBL	1½ cups
lemon juice	1 tsp	1 tsp	1 tsp
salt	½ tsp	1 tsp	1½ tsp
sugar	2 TBL	3 TBL	¼ cup
bread flour	2¼ cups	3 cups	4¼ cups
active dry yeast	1 tsp	1¼ tsp	1¾ tsp
shredded cheese	½ cup	¾ cup	1 cup
dried onion	1 TBL	1½ TBL	2 TBL
Use Setting	1	2	2

Tip:

Wrinkled top if typical of this bread

EGG BREAD

Ingredients	1 Pound	1½ Pounds	2 Pounds
egg(s) plus enough milk to equal	1 ½ cup	2 1 cup plus 3 TBL	3 1½ cups
oil	2 TBL	3 TBL	¼ cup
lemon juice	1 tsp	1 tsp	1 tsp
salt	1½ tsp	2¼ tsp	1 TBL
sugar	4 tsp	2 TBL	3 TBL
bread flour	2 cups	3 cups	4 cups
active dry yeast	1½ tsp	2¼ tsp	1 TBL
Use Setting	1	2	2

JALAPENO BREAD

Ingredients	1 Pound	1½ Pounds
water	½ cup	¾ cup
oil	1½ TBL	2 TBL
lemon juice	1 tsp	1 tsp
whole kernel corn, well drained	½ cup	¾ cup
jalapeno chilies, well drained	2 TBL	3 TBL
salt	½ tsp	1 tsp
sugar	1 TBL	2 TBL
corn meal	¼ cup	½ cup
bread flour	2 cups	3 cups
fresh cilantro	2 tsp	1 TBL
active dry yeast	1½ tsp	2 tsp
Use Setting	1	1

Tip:

May be textured on top.

BLOODY MARY BREAD

Ingredients	1 Pound	1½ Pounds	2 Pounds
water	¼ cup	¾ cup	¼ cup
bloody mary mix	½ cup	¾ cup	1 cup
oil	1 TBL	2 TBL	3 TBL
lemon juice	1 tsp	1 tsp	1 tsp
salt	½ tsp	¾ tsp	1 tsp
honey	1 TBL	2 TBL	3 TBL
fresh chopped parsley	1 TBL	2 TBL	3 TBL
chopped green onion (tops only)	1 TBL	2 TBL	3 TBL
bread flour	2 cups	3½ cups	4 cups
active dry yeast	1½ tsp	2¼ tsp	1 TBL
Use Setting	1	2	2

BEER BREAD

Ingredients	1 Pound	1½ Pounds	2 Pounds
water	¼ cup	½ cup	½ cup
beer*	¾ cup	1 cup	1½ cups
oil	4 tsp	2 TBL	8 tsp
lemon juice	1 tsp	1 tsp	1 tsp
salt	1 tsp	1½ tsp	2 tsp
sugar	2 TBL	3 TBL	¼ cup
bread flour	2 cups	3 cups	4 cups
active dry yeast	1½ tsp	2¼ tsp	2¼ tsp
Use Setting	1	2	2

**Beer should be flat and at room temperature*

POTATO BREAD

Ingredients	1 Pound	1½ Pounds	2 Pounds
egg (s) plus enough water to equal	1 ¼ cup	2 1 cup plus 3 TBL	2 1½ cups plus 1 TBL
oil	2 TBL	2 TBL plus 2 tsp	3 TBL
lemon juice	1 tsp	1 tsp	1 tsp
dry milk	2 TBL	3 TBL	¼ cup
salt	1 tsp	1½ tsp	2 tsp
sugar	4 tsp	2 TBL	2 TBL
white pepper	¼ tsp	¼ tsp	¼ tsp
instant mashed potato flakes	¼ cup	¼ cup	¼ cup
chopped green onion, (tops only)	1 TBL	1½ TBL	2 TBL
bread flour	2 cups plus 2 TBL	3¾ cups	4 cups
active dry yeast	1½ tsp	2¼ tsp	1 TBL
Use Setting	1	2	2

WHITE AND WHEAT BREAD

Ingredients	1 Pound	1½ Pounds	2 Pounds
water	¼ cup	1 cup plus 2 TBL	1½ cups
oil	1 TBL	1½ TBL	2 TBL
lemon juice	1 tsp	1 tsp	1 tsp
salt	1 tsp	1½ tsp	2 tsp
sugar	2 TBL	3 TBL	¼ cup
dry milk	1 TBL	1½ TBL	2 TBL
bread flour	1¾ cups	2¾ cups	3½ cups
whole wheat flour	¼ cup	¼ cup	¼ cup
active dry yeast	1 tsp	1½ tsp	2 tsp
Use Setting	6	6	6

RAPID WHOLE WHEAT BREAD

Ingredients	1 Pound	2 Pounds
water	¼ cup plus 3 TBL	1 cup plus 6 TBL
oil	2 TBL	3 TBL
lemon juice	1 tsp	1½ tsp
salt	1½ tsp	2¼ tsp
brown sugar, firmly packed	¼ cup	6 TBL
dry milk	2 TBL	3 TBL
whole wheat flour	2¾ cups	4 cups
active dry yeast	2¾ tsp	3½ tsp
Use setting	6	6

DAIRY WHOLE WHEAT BREAD

Ingredients	1½ Pounds	2 Pounds
milk	½ cup	¾ cup
water	5 TBL	¼ cup
oil	2 TBL	¼ cup
lemon juice	1 tsp	1 tsp
honey	1½ TBL	¼ cup
cottage cheese	¼ cup	⅓ cup
salt*	1½ tsp*	1½ tsp*
bread flour	2 cups	2¾ cups
whole wheat flour	1 cup	1¼ cups
active dry yeast	1¼ tsp	2 tsp
Use Setting	6	6

*salt amounts are correct

MILK BREAD

Ingredients	1 Pound	1½ Pounds	2 Pounds
milk	¼ cup	¼ cup plus 3 TBL	1¼ cups plus 2 TBL
oil	1 TBL	2 TBL	3 TBL
lemon juice	1 tsp	1 tsp	1 tsp
salt	1¼ tsp	1½ tsp	2 tsp
sugar	1¼ tsp	1½ tsp	2 tsp
bread flour	2 cups	3 cups	4 cups
active dry yeast	1¼ tsp*	1¼ tsp*	1¼ tsp
Use Setting	1	1	1

* yeast amounts are correct

Tip:

Loaves will have a light color, thin and crispy crust.

SUNFLOWER AND SESAME SEED BREAD

Ingredients	1½ Pounds	2 Pounds
egg plus enough water to equal	1	1
oil	2 TBL	3 TBL
lemon juice	1 tsp	1 tsp
honey	1 TBL	2 TBL
salt	1 tsp	1½ tsp
sugar	2 tsp	1 TBL
sesame seeds	2 TBL	3 TBL
cumin seeds	¼ tsp	¼ tsp
sunflower seeds	1½ TBL	2 TBL
bread flour	2½ cups	2¾ cups
whole wheat flour	½ cup	1 cup
active dry yeast	1½ tsp	2½ tsp
Use Setting	6	6

CINNAMON RAISIN BREAD

Ingredients	1 Pound	1½ Pounds
water	⅓ cup	1 cup plus 2 TBL
oil	1 TBL	4 tsp
lemon juice	1 tsp	1 tsp
dry milk	1 TBL	1½ TBL
salt	1 tsp	1½ tsp
lt. brown sugar, firmly packed	1½ TBL	2½ TBL
bread flour	2¼ cups	3 cups
active dry yeast	1½ tsp	2½ tsp
cinnamon*	½ tsp	¾ tsp
raisins*	⅓ cup	½ cup
nuts*	⅓ cup	½ cup
Use Setting	8	8

*add at the beeps

WHOLE WHEAT BREAD

Ingredients	1 Pound	2 Pounds
water	¾ cup plus 3 TBL	1 cup plus 6 TBL
oil	2 TBL	3 TBL
lemon juice	1 tsp	1½ tsp
salt	1½ tsp	2¼ tsp
brown sugar	¼ cup	6 TBL
dry milk	2 TBL	3 TBL
whole wheat flour	2¾ cups	4 cups
active dry yeast	2¼ tsp	1 TBL
Use Setting	4	5

WHOLE WHEAT CINNAMON RAISIN WALNUT BREAD

Ingredients	1 Pound	1½ Pounds	2 Pounds
egg(s) whites plus enough water to equal	1	2	2
oil	1½ TBL	2 TBL	2½ TBL
lemon juice	1 tsp	1 tsp	1 tsp
molasses	2 TBL	3 TBL	¼ cup
salt	1 tsp	1½ tsp	2 tsp
cinnamon	¾ tsp	1 tsp	1¼ tsp
whole wheat flour	2 cups	3 cups	4 cups
active dry yeast	1½ tsp	2¼ tsp	1 TBL
raisins*	½ cup	½ cup	¾ cup
walnuts*	¼ cup	⅓ cup	½ cup
Use Setting	8	8	8

*add at the beeps

CULTURED BUTTERMILK BREAD

Ingredients	1 Pound	1½ Pounds	2 Pounds
cultured buttermilk	¾ cup	1 cup plus 2 TBL	1½ cups
oil	2 TBL	3 TBL	¼ cup
lemon juice	1 tsp	1 tsp	1 tsp
salt	1 tsp	1½ tsp	2 tsp
honey	2 TBL	3 TBL	¼ cup
baking soda	¼ tsp	¼ tsp	½ tsp
bread flour	2½ cups	3¾ cups	4¾ cups
active dry yeast	1¼ tsp	1½ tsp	1¾ tsp
Use Setting	1	1	1

**ONION RYE BREAD
(Whole Grain Rye)**

Ingredients	1 Pound	1½ Pounds	2 Pounds
egg(s) plus enough water to equal	1 ¾ cup	1 1 cup plus 2 TBL	2 1⅓ cups
oil	1 TBL	1½ TBL	2 TBL
lemon juice	1 tsp	1 tsp	1 tsp
honey	2 TBL	3 TBL	¼ cup
dry milk	1 TBL	2 TBL	3 TBL
salt	1 tsp	1½ tsp	2 tsp
bread flour	1 cup	1½ cups	2¼ cups
whole wheat flour	½ cup	¾ cup	1 cup
rye flour	½ cup	¾ cup	1 cup
caraway seeds	1 TBL	2 TBL	3 TBL
dried minced onion	2 TBL	3 TBL	¼ cup
active dry yeast	1½ tsp	2 tsp	1 TBL
Use Setting	8	8	8

Tip:

Loaves will be short and dense.

**PUMPERNICKEL BREAD
(Whole Grain Rye)**

Ingredients	1 Pound	1½ Pounds	2 Pounds
egg(s) plus enough water to equal	1 ¾ cup	1 1 cup plus 2 TBL	2 1 cup plus 6 TBL
oil	1 TBL	1½ TBL	2 TBL
lemon juice	1 tsp	1 tsp	1 tsp
honey	2 TBL	3 TBL	¼ cup
dry milk	1 TBL	2 TBL	3 TBL
salt	1 tsp	1½ tsp	2 tsp
bread flour	1 cup	1½ cups	2 cups
whole wheat flour	½ cup	¾ cup	1 cup
rye flour	½ cup	¾ cup	1 cup
caraway seeds	1 TBL	2 TBL	3 TBL
cocoa powder	2 TBL	3 TBL	¼ cup
instant coffee granules	1 tsp	1½ tsp	1 TBL
active dry yeast	1½ tsp	2 tsp	1 TBL
Use Setting	8	8	8

Tip:

Loaves will be short and dense.

**CARAWAY RYE BREAD
(Whole Grain Rye)**

Ingredients	1 Pound	1½ Pounds	2 Pounds
egg(s) plus enough water to equal	1 ¾ cup	1 1 cup plus 2 TBL	2 1⅓ cups
oil	1 TBL	1½ TBL	2 TBL
lemon juice	1 tsp	1 tsp	1 tsp
honey	2 TBL	3 TBL	¼ cup
dry milk	1 TBL	2 TBL	3 TBL
salt	1 tsp	1½ tsp	2 tsp
bread flour	1 cup	1½ cups	2¼ cups
whole wheat flour	½ cup	¾ cup	1 cup
rye flour	½ cup	¾ cup	1 cup
caraway seeds	1 TBL	2 TBL	3 TBL
active dry yeast	1½ tsp	2 tsp	1 TBL
Use Setting	8	8	8

Tip:

Loaves will be short and dense.

MAPLE BREAD

Ingredients	1 Pound	1½ Pounds
water	¾ cup	1 cup plus 2 TBL
lemon juice	1 tsp	1 tsp
oil	2½ TBL	4 TBL
maple syrup	¼ cup	⅓ cup
maple flavoring	¼ tsp	½ tsp
salt	1 tsp	2 tsp
bread flour	2 cups	3 cups
oatmeal, regular or instant	½ cup	1 cup
walnuts	½ cup	¾ cup
active dry yeast	1½ tsp	2½ tsp
Use Setting	2	2

* vanilla flavoring may be substituted

BANANA BREAD

Ingredients	1 Pound	2 Pounds
egg(s) plus enough water to equal	1 ½ cup plus 2 TBL	2 1 cup
mashed banana's	½ cup	½ cup
oil	1 TBL	1 TBL
lemon juice	1 tsp	1 tsp
dry milk	¼ cup	6 TBL
salt	1 tsp	1½ tsp
sugar	3 TBL	3 TBL
ginger	¼ tsp	½ tsp
instant coffee granules	1½ tsp	2¼ tsp
bread flour	2¾ cups	4 cups
active dry yeast	1½ tsp	1 TBL
Use Setting	1	2

CHUNKY NUT BREAD

Ingredients	1 Pound	1½ Pounds	2 Pounds
water	⅔ cup	1 cup plus 1 TBL	1 cup plus 5 TBL
oil	2 TBL	2 TBL	3 TBL
lemon juice	1 tsp	1 tsp	1 tsp
salt	1 tsp	1½ tsp	2 tsp
honey	1 TBL	2 TBL	3 TBL
bread flour	2 cups plus 6 TBL	3¾ cups	4 cups
active dry yeast	1¼ tsp	1¼ tsp	1½ tsp
roasted* sunflower or pumpkin seeds	⅓ cup	⅓ cup	1 cup
Use Setting	8	8	8

* add at the beeps

Tip:

May be textured on top.

HONEY GRANOLA BREAD

Ingredients	1 Pound	1½ Pounds	2 Pounds
water	¼ cup	1 cup plus 2 TBL	1 cup plus 6 TBL
oil	2 TBL	4 TBL	5 TBL
lemon juice	1 tsp	1 tsp	1 tsp
honey	2 TBL	2 TBL	3 TBL
dry milk	2 TBL	2 TBL	3 TBL
salt	½ tsp	1 tsp	2 tsp
bread flour	2¼ cups	3 cups	4¼ cups
granola cereal	⅓ cup	⅓ cup	1 cup
active dry yeast	1½ tsp	1¾ tsp	2 tsp
Use Setting	1	2	2

SPICED PUMPKIN BREAD

Ingredients	1 Pound	1½ Pounds	2 Pounds
egg plus enough water to equal	1 ¼ cup	1 ¼ cup	1 ¼ cup
oil	2 TBL	3 TBL	2 TBL
lemon juice	1 tsp	1 tsp	1 tsp
canned pumpkin	⅓ cup	1 cup	1½ cups
salt	1 tsp	1½ tsp	2 tsp
brown sugar, firmly packed	2 TBL	3 TBL	¼ cup
cloves	¼ tsp	¼ tsp	½ tsp
nutmeg	½ tsp	¾ tsp	1 tsp
ginger	½ tsp	¾ tsp	1 tsp
cinnamon	1½ tsp	2 tsp	1 TBL
bread flour	2 cups plus 1 TBL	3 cups	4 cups
active dry yeast	1½ tsp	2¼ tsp	1 TBL
Use Setting	1	2	2

*this is correct amount for oil

BANANA GRANOLA BREAD

Ingredients	1 Pound	2 Pounds
water	¾ cup	1½ cups
oil	2 TBL	5 TBL
lemon juice	1 tsp	1 tsp
banana flavoring*	½ tsp	1 tsp
salt	½ tsp	2 tsp
honey	2 TBL	3 TBL
dry milk	2 TBL	3 TBL
bread flour	2¼ cups	4¼ cups
dried banana chips	¼ cup	½ cup
granola cereal	¾ cup	1 cup
active dry yeast	1½ tsp	2 tsp
Use Setting	8	8

*vanilla flavoring may be substituted if you do not have banana flavoring

SOY CHEDDAR CHEESE BREAD

Ingredients	1½ Pounds
water	1 cup plus 2 TBL
oil	2 TBL
lemon juice	1 tsp
salt	1 tsp
sugar	2 TBL
dry milk	¼ cup
onion salt	1 tsp
dry mustard	1 tsp
bread flour	2½ cups
soy flour	½ cup
active dry yeast	1½ tsp
shredded cheddar cheese	1½ cups
Use Setting	8

SOY ALMOND FRUIT BREAD

Ingredients	1½ Pounds
water	1 cup plus 2 TBL
oil	3 TBL
lemon juice	1 tsp
almond extract	½ tsp
salt	1½ tsp
sugar	2½ TBL
dry milk	1½ TBL
bread flour	2½ cups
soy flour	½ cup
diced, mixed dried fruit*	½ cup
slivered almonds*	2 TBL
active dry yeast	2½ tsp
Use Setting	8

*add at the beeps

SOY HERB BREAD

Ingredients	1½ Pounds
water	1 cup plus 2 TBL
oil	2 TBL
lemon juice	1 tsp
salt	1½ tsp
sugar	3 TBL
dry milk	1 TBL
dill weed	1 tsp
garlic salt	½ tsp
dry mustard	½ tsp
basil	¼ tsp
oregano	¼ tsp
bread flour	2¾ cups
soy flour	½ cup
active dry yeast	1½ tsp
Use Setting	1

SOY CINNAMON RAISIN BREAD

Ingredients	1½ Pounds
water	1 cup plus 2 TBL
oil	2 TBL
lemon juice	1 tsp
salt	1 tsp
sugar	2 TBL
dry milk	¼ cup
cinnamon	1 tsp
bread flour	2½ cups
soy flour	½ cup
active dry yeast	1½ tsp
raisins*	½ cup
Use Setting	8

*add at the beeps

Real Dough ... the easy way

The DOUGH setting allows you to make a variety of doughs. The machine does the mixing and kneading: you do the shaping and baking.

Be sure to allow time for the dough to “rest” and “rise,” as indicated. And remember the key guide words, “light” and “little” . . . use a light touch when rolling and shaping the dough and handle the dough as little as possible.

TIPS FOR MAKING DOUGH

- Remove DOUGH as soon as the cycle is complete and continue with instructions.
- Lightly floured surface refers to about 1 to 2 tablespoons flour being spread onto a cutting board or countertop
- Let the dough double in size when directed to in a recipe. If it does not double in size, the resulting product may not be tender. Dough is ready when an indentation remains when the dough is touched.
- An empty oven with warm water placed in a bowl at the bottom makes a great place for proofing dough. Remember to remove dough before preheating the oven.
- If the dough you are rolling “shrinks back,” let it rest covered for a few minutes and roll again.
- The Delayed finish feature should NOT be used with dough recipes that contain eggs, milk or other foods that could spoil if left at room temperature.
- For best results, remove dough promptly when the setting is complete. Follow directions for shaping and baking. If you allow the dough to remain in the unit after the cycle is complete, it may override and damage the machine.



CHALLAH BRAID

Ingredients	Regular	Large	Ex. Large
egg(s) plus enough water to equal	1 ¾ cup	1 1 cup plus 1 TBL	2 1½ cups
lemon juice	1 tsp	1 tsp	1 tsp
bread flour	2 cups	3¼ cups	4½ cups
salt	1 tsp	1½ tsp	2 tsp
sugar	1½ TBL	2 TBL	2 TBL
oil	2 TBL	3 TBL	¼ cup
active dry yeast	1 tsp	1½ tsp	2 tsp
<i>Wash:</i>			
egg yolk(s) beaten	1	1	2
water	1 TBL	1 TBL	2 TBL
<i>Topping:</i>			
poppy seeds	1 tsp	1 TBL	1½ TBL

Place ingredients in bread pan in order listed. Use DOUGH setting (9); press START. When setting is complete, remove dough from bread pan. Place on a lightly floured surface and punch down. Divide into thirds, making 3, 10-inch (13-inch) 16-inch) ropes with tapered ends. Pinch ropes together at one end, braid together, pinching together at other end and secure braid. Transfer to greased baking sheet; let rise until doubled in size, about 45 minutes. Combine Wash ingredients and brush onto braid. Sprinkle with poppy seeds. Bake in preheated 375°F oven for 25 minutes or until golden brown.

1 braid

CINNAMON ROLLS

Ingredients	16 rolls	24 rolls
egg plus enough water to equal	1 1 cup	1 1½ cups
lemon juice	1 tsp	1 tsp
bread flour	3½ cups	4½ cups
salt	1 tsp	1½ tsp
sugar	⅓ cup	½ cup
oil	¼ cup	⅓ cup
active dry yeast	1½ tsp	2 tsp
<i>Filling:</i>		
butter, softened	⅓ cup	½ cup
brown sugar, firmly packed	⅓ cup	½ cup
walnuts, finely chopped	¼ cup	⅓ cup
cinnamon	2 TBL	3 TBL
raisins (optional)	¼ cup	⅓ cup
<i>Glaze:</i>		
powdered sugar	½ cup	¾ cup
water or milk	3 TBL	¼ cup
vanilla	½ tsp	1 tsp

Place ingredients in bread pan in order listed. Use DOUGH setting (9); press START. When setting is complete, remove dough from bread pan.

On a lightly floured surface, punch down and roll into a 12 X 16-inch (16 X 24-inch) rectangle. Spread with ⅓ cup (½ cup) butter. Combine remaining Filling ingredients and sprinkle over butter. Roll up tightly, jelly-roll style, starting at the 12-inch (16-inch) side. Cut into one inch pieces. Place in 2 (3) greased 9-inch square pans about ½-inch apart. Let stand in warm, draft-free place for one hour, or until doubled in size. Bake in preheated 350°F oven 25 to 35 minutes, or until golden brown. Mix together Glaze ingredients until smooth and drizzle over top of warm rolls.

16 (24) rolls

DINNER ROLLS

Ingredients	12 rolls	18 rolls	24 rolls
egg plus enough water to equal	1 ¾ cup	1 1 cup plus 1 TBL	1 1⅓ cups
lemon juice	1 tsp	1 tsp	1 tsp
bread flour	2 cups	3¼ cups	4 cups
salt	½ tsp	1 tsp	1½ tsp
sugar	2 TBL	3 TBL	¼ cup
oil	2 TBL	3 TBL	¼ cup
active dry yeast	1 tsp	1½ tsp	2 tsp

Place ingredients in bread pan in order listed. Use DOUGH setting (9); press START. When setting is complete, remove dough from bread pan. Place on a lightly floured surface. Depending on which size recipe used, divide dough into 12, 18, or 24 pieces. Shape into balls. Place on greased baking sheet(s) about ½ inch apart. Let stand, covered, in warm, draft-free place, 30 minutes, or until doubled in size. Bake in preheated 350°F oven 20 to 30 minutes, or until golden brown.

12, 18, or 24 rolls

BUTTERMILK ROLLS

Ingredients	18 rolls	24 rolls
cultured buttermilk	1 cup	1½ cups
lemon juice	1 tsp	1 tsp
bread flour	¾ cup	1¼ cups
whole wheat flour	1½ cups	2 cups
salt	1 tsp	1½ tsp
honey	1½ TBL	2 TBL
oil	3 TBL	¼ cup
wheat germ	⅓ cup	½ cup
baking soda	¼ tsp	¼ tsp
active dry yeast	1¾ tsp	2 tsp
<i>Brush:</i>		
butter, melted	2 TBL	3 TBL

Place ingredients in bread pan in order listed. Use DOUGH setting (9); press START. When setting is complete, remove dough from bread pan. Place on lightly floured surface, divide into 18 (24) equal pieces. Shape pieces into balls and place ½ inch apart on greased baking sheets. Cover and let rise in warm, draft-free place, 30 minutes, or until doubled in size. Brush with melted butter. Bake in preheated 350°F oven 10 to 15 minutes, or until golden brown.

18 (24) rolls

WHEAT DINNER ROLLS

Ingredients	12 rolls	18 rolls
water	¾ cup	1½ cups
lemon juice	1 tsp	1 tsp
bread flour	1¼ cups	2½ cups
whole wheat flour	1 cup	2 cups
salt	½ tsp	1 tsp
light brown sugar, firmly packed	2 TBL	¼ cup
dry milk	1 TBL	2 TBL
oil	1 TBL	2 TBL
active dry yeast	1½ tsp	2 tsp

Place ingredients in bread pan in order listed. Use DOUGH setting (9); press START. When setting is complete, remove dough. Place on lightly floured surface and divide into 12 (18) equal pieces. Shape into balls. Place into 2 (3) greased 9 inch cake pans for “pull apart” rolls or space 2 inches apart on greased baking sheet(s) for regular rolls. Cover and let rise in warm, draft-free place 30 minutes, or until doubled in size. Bake in preheated 350°F oven 25 to 35 minutes, or until golden brown.

12 (18) rolls

CHEEZY GARLIC ROLLS

Ingredients	18 rolls	24 rolls
egg plus water to equal	1	1
oil	1 cup	1½ cups
lemon juice	2 TBL	3 TBL
lemon juice	1 tsp	1 tsp
salt	1 tsp	1½ tsp
sugar	⅓ cup	½ cup
bread flour	3½ cups	4½ cups
active dry yeast	1¼ tsp	2 tsp
<i>Topping:</i>		
parmeasan cheese	⅓ cup	½ cup
garlic, finely chopped	1½ TBL	2 TBL
butter, melted	3 TBL	¼ cup

Place ingredients in bread pan in order listed. Use DOUGH setting (9); press START. When setting is complete, remove dough, place on a lightly floured surface, divide dough into 18 (24) equal pieces. Combine cheese and garlic. Dip one side of dough pieces in melted butter and then dip in cheese-garlic mixture. Arrange in single layer in well-greased 13x9-inch (2, 9-inch square) baking dish. Cover and let rise in warm, draft-free place, 45 minutes, or until doubled in size. Bake in preheated 325°F oven 35-45 minutes, or until golden brown.

18 (24) rolls

PIZZA CRUST

Ingredients	1 Crust	2 Crusts
water	¾ cup	1½ cups
oil	1 TBL	2 TBL
lemon juice	1 tsp	1 tsp
salt	½ tsp	1 tsp
sugar	1 TBL	2 TBL
dry milk	1 TBL	2 TBL
bread flour	2¼ cups	4½ cups
active dry yeast	1 tsp	2 tsp

Place ingredients in bread pan in order listed. Use DOUGH setting (9); press START. When setting is complete, remove dough from bread pan.

Press dough into a 12-inch round greased pan(s), raising edge of dough. Spread pizza sauce over the dough. Sprinkle with cheese and/or other toppings of your choice.

Bake in a preheated 425°F oven for 20-25 minutes or until crust is golden brown around edges.

1 (2) Pizza Crusts

SOFT PRETZELS

Ingredients	16
water	1¼ cups
bread flour	3½ cups
salt	1 tsp
egg yolk	1
oil	1 TBL
lemon juice	1 tsp
sugar	2 TBL
white pepper	½ tsp
active dry yeast	1 TBL
<i>Glaze:</i>	
egg white	1
water	1 TBL
<i>Toppings:</i>	
kosher salt or sesame seeds	

Place ingredients in bread pan in order listed. Use DOUGH setting (9); press START. When setting is complete, remove dough from bread pan.

Punch down and on a lightly floured surface cut the dough into 16 equal pieces. Roll each piece of dough into a rope about 16" long. Shape each rope into a pretzel. (Cross the ends of the rope to make a loop; twist the crossed ends once and fold across the loop.)

Place the pretzels on a greased baking sheet 1½" apart. Brush with combined egg white and water. Sprinkle with salt or sesame seeds. Bake in preheated 375°F oven for 15 to 20 minutes or until golden brown.

16 pretzels

LAYERED PIZZA LOAF

Ingredients	1 Loaf	2 Loaves
water	¾ cup	1½ cups
lemon juice	1 tsp	1 tsp
bread flour	2¼ cups	4½ cups
salt	½ tsp	1 tsp
sugar	1 TBL	2 TBL
dry milk	1 TBL	2 TBL
oil	1 TBL	2 TBL
active dry yeast	1 tsp	2 tsp
<i>Filling:</i>		
frozen chopped spinach, thawed and squeezed dry	1 pkg. (10-oz.)	2 pkgs. (10-oz.)
grated parmesan cheese	½ cup	¾ cup
large egg(s)	1	2
finely chopped fresh basil	3 TBL	½ cup
shredded mozzarella cheese	12 oz.	1 lb. 8 oz.
cooked and crumbled Italian sausage	¾ lb.	1 lb. 8 oz.
pizza sauce	1½ cups	2½ cups
thinly sliced pepperoni	¼ lb.	½ lb.
sliced black olives	1 cup	2 cups

Place ingredients in bread pan in order listed. Use DOUGH setting (9); press START. When setting is complete, remove dough from bread pan. Set aside ¼ of the dough. Roll remaining ¾ of dough into 1 (2) 11 x 17-inch rectangle(s). Line 1 (2) 4 x 9-inch loaf pan(s). Let stand 15 minutes.

Combine spinach, parmesan cheese, egg(s) and basil in medium size bowl and mix well. Sprinkle ½ (¼) of the mozzarella cheese on top of dough layer. Top with ½ (¼) of the cooked sausage, pizza sauce, spinach mixture, pepperoni slices and olives. Repeat layers beginning with mozzarella cheese and ending with olives.

Roll remaining dough into a rectangle(s) to fit the top of the filled loaf pan, pinching edges together to seal. Remove excess dough. Cut 2 slits on top layer of dough for steam to escape. Bake in preheated 357°F oven 35 to 40 minutes, or until crust is well browned and loaf sounds hollow when tapped. Allow to stand 10 minutes before cutting. Great served warm or refrigerated.

1 (2) filled loaf (loaves)

FRENCH BAGUETTES

Ingredients	2 Loaves	3 Loaves
water	1 cup	1¼ cups
lemon juice	1 tsp	1 tsp
bread flour	2½ cups	4½ cups
salt	1 tsp	2 tsp
sugar	1 TBL	2 TBL
active dry yeast	1½ tsp	2 tsp
<i>Wash:</i>		
egg yolk (s)	1	2
water	1 TBL	2 TBL

Place ingredients in bread pan in order listed. Use DOUGH setting (9); press START. When setting is complete, remove dough from bread pan. Punch dough down and place on lightly floured surface.

Roll dough into 12 x 16-inch (12 x 24-inch) rectangle, rolling to remove air bubbles. Divide dough into 2 (3) 12 x 8-inch pieces. Roll up tightly, jelly-roll style, starting at the 12-inch side. Shape into 12-inch long loaves. Place 3 inches apart on greased baking sheet(s). With a sharp knife, make 3 to 4 diagonal slashes across each loaf top. Cover and let rise in warm, draft-free place, 30 to 40 minutes, or until doubled in size. Brush combined Wash ingredients over tops of loaves. Bake in preheated 375°F oven 20 to 30 minutes, or until golden brown.

2 (3) loaves

Italian Round Loaf

Use either size of the French baguettes recipe above. Remove dough from bread pan. Place on lightly floured surface, shape dough into 1 (2) large ball(s). Place on greased baking sheet(s). Cover and let rise in a warm, draft-free place, 30 to 45 minutes or until doubled in size. Bake in preheated 350°F oven 30 to 45 minutes, or until golden brown and sounds hollow when tapped.

1 (2) loaf (loaves)

FRENCH TWISTS

Ingredients	18 Twists	36 Twists
water	¾ cup	1½ cups
lemon juice	1 tsp	1 tsp
bread flour	2 cups	4 cups
salt	1 tsp	1½ tsp
sugar	1 TBL	2 TBL
active dry yeast	1½ tsp	2 tsp
Glaze:		
butter, melted	½ cup	½ cup
Wash:		
egg yolk(s)		
water	1 TBL	2 TBL

Place ingredients in bread pan in order listed. Use DOUGH setting (9); press START. When setting is complete, remove dough from bread pan. Punch down and divide into 18 (36) equal pieces. On a lightly floured surface, roll into 14 to 16-inch ropes. Fold each rope in half and twist, starting at fold. Place on 2(4) greased baking sheets and brush French twists generously with melted butter. Let rise in warm, draft-free place until doubled in size. Brush combined Wash ingredients over twists. Bake in preheated 400°F oven 12 to 15 minutes, or until golden brown.

18 (36) twists

BAGELS

Ingredients	6 bagels
water	1 cup
lemon juice	1 tsp
salt	1 tsp
sugar	1½ TBL
bread flour	3 cups
active dry yeast	2¼ tsp
Glaze:	
egg, beaten	1
Toppings:	
Sesame seeds, poppy seeds, cracked wheat, wheat flakes or dried onion flakes (optional).	

Place ingredients in bread pan in order listed. Use DOUGH setting (9); press START. When setting is complete, remove dough from bread pan. Place dough on a floured surface and knead for 5 to 10 minutes, until smooth.

Cut the dough into 6 equal pieces. Form each piece of dough into a ball. Make a hole in the center of each ball with thumbs and stretch until smooth and hole is about 1-2 inches.

Place bagels on a greased baking sheet. Cover and let rise for 10 minutes.

In a 3-quart saucepan, combine 2 quarts water and 2 tablespoons sugar; heat to boiling. Place a few bagels at a time in boiling water. Simmer 3 minutes, turning once. Remove with slotted spoon. Place on greased cookie sheet. Brush tops with 1 egg, slightly beaten; sprinkle with desired topping. Bake in a preheated 400°F oven for 20 to 25 minutes or until deep golden brown. Cool on a wire rack.

6 bagels

FOCCACIA BREAD

Ingredients	1 loaf
water	1 cup
lemon juice	1 tsp
bread flour	3 cups
oil	1 TBL
salt	1 tsp
sugar	1 TBL
active dry yeast	2¼ tsp
Topping:	
fresh rosemary, finely chopped	¼ cup
fresh chives, finely chopped	¼ cup
garlic, finely minced	2 TBL
olive oil	2 TBL

Place ingredients in bread pan in order listed. Use DOUGH setting (9); press START. When setting is complete, remove dough from bread pan.

Punch down, roll into a ball and flatten into a 10-inch circle. Place on a baking sheet. Cover dough liberally with olive oil. Sprinkle fresh herbs and garlic over the dough. Bake in a preheated 425°F oven for 20 to 35 minutes or until golden brown. Serve with pasta or cut into wedges and serve as an appetizer.

1 loaf

STICKY BREAKFAST ROLLS

Ingredients	12 rolls	18 rolls
water	1 cup	1½ cups
lemon juice	1 tsp	1 tsp
bread flour	3½ cups	4½ cups
salt	1 tsp	1½ tsp
sugar	½ cup	½ cup
oil	¼ cup	⅓ cup
egg(s)	1	2
active dry yeast	1½ tsp	2 tsp
Filling:		
butter, softened	½ cup	⅔ cup
sugar	½ cup	½ cup
cinnamon	1 TBL	1½ TBL
walnuts or pecans, chopped	½ cup	⅔ cup
Topping:		
butter, melted	¾ cup	1 cup
light brown sugar, firmly packed	¾ cup	1 cup

Place ingredients in bread pan in order listed. Use DOUGH setting (9); press START. When setting is complete, remove dough from bread pan. On a lightly floured surface, roll into 12 x 16-inch (18 x 16-inch) rectangle. Spread with the ½ cup (⅔ cup) butter. Mix together cinnamon, sugar and nuts; sprinkle generously over buttered dough. Roll up tightly, jelly-roll style, starting at the 12-inch (18-inch) side. Cut roll into 12 (18) 1-inch slices.

Combine Topping ingredients. Divide Topping mixture into 2 (3) 9-inch baking pans. Carefully place roll slices on top of mixture. Let rise in warm, draft-free place 30 to 40 minutes or until doubled in size. Bake in preheated 350°F oven 35 to 45 minutes, or until golden brown. Let cool 1 minute. Turn onto heatproof serving platter or tray. Serve warm.

12 (18) rolls

REFRESHING ROLLS

Ingredients	12 rolls	18 rolls
water	1 cup	1½ cups
lemon juice	1 tsp	1 tsp
bread flour	3½ cups	4½ cups
salt	1 tsp	1½ tsp
light brown sugar, firmly packed	¼ cup	½ cup
oil	¼ cup	⅓ cup
active dry yeast	1½ tsp	2 tsp
<i>Topping:</i>		
butter, melted	½ cup	¾ cup
grated orange peel	2 TBL	¼ cup
sugar	½ cup	¾ cup

Place ingredients in bread pan in order listed. Use DOUGH setting (9); press START. When setting is complete, remove dough from bread pan. Roll into 2, 12 (18) inch ropes. Cut each rope into 12 (18) pieces.

Mix together topping ingredients in a small (medium) bowl. Dip pieces in Topping mixture, covering well. Place in greased 10 x 13-inch pan (2, 9-inch square pans), spacing about ½ inch apart. Let rise in warm, draft-free place, 30 minutes, or until doubled in size. Bake in preheated 350°F oven 20 to 30 minutes, or golden brown.

12 (18) rolls

BUTTER ... AS EASY AS 1-2-3

Most people would agree: it's hard to beat the taste of homemade bread, served fresh and warm, straight from the breadmaker. But now Toastmaster has created a way to top even that—with freshly churned butter.

Although based on the old-fashioned churning method—which used to require a lot of time and elbow grease—making butter in your Toastmaster Bread Box Bread & Butter Maker is now as easy as 1-2-3. Make the butter first, add the additional ingredients, cover tightly and store in the refrigerator. This will allow the flavor of the additional ingredients to enhance the flavor of the butter while your bread is baking.

A small amount of butter will be left in the bread pan after scooping out the one half cup of sweet butter. If making bread right away, it is not necessary to wash interior of the bread pan prior to making bread. The bread will absorb the butter during the knead or bake process. Remember, do not immerse the bread pan; refer to the cleaning instructions. Hand wash the lid with mild soap and warm water and dry thoroughly.

1. Make sure your breadmaker and pan are at room temperature. Pour in 1 cup (236 ml) cold heavy whipping cream or heavy cream (contains at least 36% butterfat). Place lid onto bread pan aligning the front mark on the lid with the front of the bread pan. Insert bread pan into breadmaker and close lid.
2. Select butter program (#10). Press start. The machine will churn for 30 minutes. About halfway through the cycle, the mixture may resemble whipped cream. It will then begin to separate. Chunks of butter will be visible and the cream will continue to separate into buttermilk and sweet butter. The breadmaker will beep eight times when the cycle is complete.
3. Pour off buttermilk and save for other uses (see Using Buttermilk). To rinse the butter, remove the lid and add 1 cup of cold water to the bread pan. Replace lid, securing tightly on top of pan. Drain water into sink. Repeat rinse procedure again. (This will rinse off any remaining buttermilk and assist in hardening the butter.)
Remove butter from pan with a rubber spatula and spread it into a small bowl or butter mold (available at gourmet and kitchen specialty shops). Yield: approximately ½ cup butter. Cover tightly and store in refrigerator or freezer.

TIPS FOR BETTER BUTTER

- Heavy whipping cream or heavy cream will produce the largest amount of butter. Light whipping cream and whipping cream (30-36% butterfat) will churn into a smaller amount of butter and you may have to repeat part of the 30 minute Butter Program. Stop the program when butter chunks are formed. Half and Half or other lower-fat dairy products without the words “whipping” or “cream” in the name will not churn into butter.
- The average refrigerated life for salted or unsalted “sweet” butter is several weeks, keep butter tightly wrapped to preserve flavor.
- To make salted butter, simply add ½ teaspoon salt to the ½ cup of butter after it is removed from pan.
- Butter may be preserved for up to nine months if wrapped in plastic wrap, sealed in aluminum foil or a resealable freezer bag and stored in the freezer at 0° F.

- All butter is made from fresh sweet cream and has a smooth, creamy texture. Salted butter has just enough salt added to enhance the flavor; the salt is completely dissolved. The choice of salted or unsalted butter is a matter of personal preference, but many cooks prefer unsalted butter for baking.
- Enhance a special occasion table by serving butter in a variety of shapes. Place softened butter in a decorative mold, chill, unmold and refrigerate until serving.

USING BUTTERMILK

Buttermilk is the liquid left after churning butter. Most of the fat goes into the butter, not the milk.

This buttermilk may be used in any recipe calling for milk such as milk shakes, soups, sauces, pancakes and waffles. Refrigerate until ready to use.

If you want to use this buttermilk in a bread recipe it may be substituted for any or all of the milk or water called for in the recipe. The buttermilk should be scalded before using in bread to improve its baking quality.

- To scald buttermilk, pour into sauce pan and heat it to 200° F (just below boiling point), or when tiny bubbles form around edge.
- Allow the buttermilk to cool down to 80° F before using in bread recipes. If liquid is too hot, it will kill the yeast.
- Using buttermilk in place of water in bread recipes will produce a fine textured loaf of bread with added calcium and protein. It will be shorter and more dense than the same recipe make with water.

Today's buttermilk sold in grocery stores is a cultured product rather than the by product of churning cream into butter. Cultured buttermilk is made from fresh lowfat or skim milk with the addition of nonfat dry milk solids, salts and other ingredients. It also has a special bacterial culture added which produces the characteristic tart flavor. You will find a Cultured Buttermilk Bread recipe using this cultured buttermilk in the Bread recipe second.

FLAVORED BUTTERS

A decade ago, "flavored butter" usually meant adding garlic or honey to butter and using it as a spread on toast or bread. But times have changed! Today's great chefs have introduced us to a whole new world of flavored butters simply by adding fresh herbs, fruit, flavor extracts, cheese or other commonly available ingredients. Now it's easy to create these same great-tasting butters effortlessly in your own home.

You'll want to try some of the tempting recipes that follow, or experiment on your own. Flavored butters are a sumptuous complement to fish, steaks, poultry and vegetables—as well as homemade breads of every variety. We encourage you to be creative! Bon Appetit!

To make "flavored butters," prepare plain butter as directed. Place butter into a small deep bowl and beat in ingredients with a hand mixer for a few seconds.

Special thanks to the following organizations for their assistance:

- American Dairy Association® for granting us permission to use their butter recipes.
- St. Louis District Dairy Council® and Mid-America Dairymen Incorporated® for dairy product information.

BREAKFAST BUTTER RECIPES

SWEET ORANGE BUTTER

Ingredients

butter	½ cup
orange marmalade	3 TBL

MAPLE BUTTER

Ingredients

butter	½ cup
maple syrup	¼ cup

PRALINE BUTTER

Ingredients

butter	½ cup
pecans, finely chopped	2 TBL
maple extract	⅛ tsp
brown sugar, firmly packed	2 TBL
vanilla extract	¼ tsp

HONEY BUTTER

Ingredients

butter	½ cup
honey	¼ cup

STRAWBERRY BUTTER

Ingredients

butter	½ cup
strawberry jam	2 TBL

APPLE BUTTER

Ingredients

butter	½ cup
cinnamon	¼ tsp
honey or molasses	1 tsp
nutmeg	¼ tsp
applesauce	2 TBL

Directions

1. Churn butter in the Toastmaster Bread Box Bread & Butter Maker.
2. Beat in remaining ingredients until well blended.

Serving Suggestions:

Breakfast and brunch buffet, sweet breads, crepes, blintzes, pancakes, waffles, muffins and biscuits.

FULL FLAVOR BUTTER RECIPES

GARLIC BUTTER

Ingredients

butter	½ cup
garlic salt	¼ tsp
garlic powder	¼ tsp

ONION BUTTER

Ingredients

butter	½ cup
onion salt	½ tsp
onion powder	½ tsp

JALAPENO BUTTER

Ingredients

butter	½ cup
jalapeno peppers, chopped and drained	2 TBL
lemon juice	1 tsp

BEER BUTTER

Ingredients

butter	½ cup
beer	½ cup
seasoned salt	¼ tsp

RED BELL PEPPER BUTTER

Ingredients

butter	½ cup
red bell pepper, chopped	1
lemon juice	1½ TBL
dried tarragon	½ tsp
dried thyme	¼ tsp
salt	¼ tsp
white pepper, ground	¼ tsp

LIME BUTTER

Ingredients

butter	½ cup
lime juice	2 tsp
lime peel, grated	1 tsp

LEMON BUTTER

Ingredients

butter	½ cup
lemon juice	2 tsp
lemon peel, grated	1 tsp

Directions

1. Churn butter in the Toastmaster Bread Box Bread & Butter Maker.
2. Beat in remaining ingredients until well blended.

Serving Suggestions:

Broiled or grilled veal chops, pork spareribs, ham, fish steaks, bratwurst, smoked sausage, sauteed onions, garlic bread, pumpernickel, dark rye and cracked wheat breads, flour tortilla and taco shells.

CHEESE BUTTER RECIPES

CHEESABUTTER

Ingredients

butter	½ cup
dried Italian herb seasoning	¾ tsp
garlic powder	½ tsp
ground black pepper	½ tsp
cheddar cheese, shredded	¼ pound
lemon juice	¾ tsp

BLEU CHEESE BUTTER

Ingredients

butter	½ cup
bleu cheese	1½ ounces
Worcestershire sauce	½ tsp

FETA CHEESE BUTTER

Ingredients

butter	½ cup
feta cheese	1½ ounces
Worcestershire sauce	½ tsp

Directions

1. Churn butter in the Toastmaster Bread Box Bread & Butter Maker.
2. Beat in remaining ingredients until well blended.
3. Refrigerate before serving

Serving Suggestions:

English muffins or bagels, rye rolls, cocktail rye bread, bread sticks, baked potatoes, London broil, assorted crackers, canape filling, lunchmeat rollups or melted on green beans, spinach or other vegetables.

FRESH HERB BUTTER RECIPES

BASIL GARLIC BUTTER

Ingredients

butter	½ cup
fresh basil, chopped*	2 tsp
garlic powder	¼ tsp
ground black pepper	¼ tsp
salt	¼ tsp

*OR ½ tsp dried basil

BASIL SPINACH BUTTER

Ingredients

butter	½ cup
fresh basil, finely chopped	2 TBL
fresh spinach, finely chopped	2 TBL
ground black pepper	¼ tsp
garlic powder	¼ tsp
salt	¼ tsp

SPICY LEMON CHIVE BUTTER

Ingredients

butter	½ cup
fresh chives, minced*	2 TBL
fresh parsley, minced**	2 TBL
lemon juice	2 tsp
red pepper, ground	¼ tsp
salt	¼ tsp

*OR 2 TBLdried chives

**OR 1½ tsp dried parsley

ROSEMARY THYME BUTTER

Ingredients

butter	½ cup
fresh rosemary, chopped*	1½ TBL
fresh thyme, chopped**	1½ TBL
salt	¼ tsp

*OR 1¼ tsp dried rosemary

**OR 1½ tsp dried thyme

GARLIC SAGE BUTTER

Ingredients

butter	½ cup
fresh sage, chopped	1 TBL
garlic cloves, minced*	2 large
salt	¼ tsp

*OR ¼ tsp dried minced garlic

LEMON OREGANO BUTTER

Ingredients

butter	½ cup
lemon juice	¼ cup
fresh oregano, chopped*	2 TBL
ground black pepper	¼ tsp
salt	¼ tsp

CILANTRO BUTTER

Ingredients

butter	½ cup
fresh cilantro, chopped	2 TBL
salt	¼ tsp

LEMON DILL BUTTER

Ingredients

butter	½ cup
fresh dill, chopped*	2 TBL
lemon juice	1 tsp

*OR ½ tsp dried dill

Directions

1. Churn butter in the Toastmaster Bread Box Bread & Butter Maker.
2. Beat in remaining ingredients until well blended.
3. Refrigerate before serving.

Serving Suggestions:

Fresh baked bread, broiled or roast beef, poultry, fish or shellfish, (shrimp, clams, mussels) scrambled eggs, omelets or frittatas.

RESULTS COMMENTS	COLLAPSED TOP OR "SINK HOLE"	NOT BAKED IN CENTER	OVER RISING	SMALL "SHORT" LOAF SIZE/ NO RISE	SIDES TOO DARK OR BURNT
WATER/LIQUID TEMP TOO HIGH					
WHOLE WHEAT BREAD					
INGREDIENT ADDED IN WRONG ORDER OR PROPORTION/ INGREDIENTS CHANGED OR SUBSTITUTED					
TOO MUCH YEAST					
INCORRECT MEASURE/OLD YEAST					
CHECK AGE AND TYPE OF YEAST					
TOO LITTLE WATER					
TOO MUCH WATER					
TOO MUCH LIQUID					
WRONG TYPE OF FLOUR USED					
DARK BROWN SUGAR USED					
TOO MUCH SUGAR					
TOO LITTLE SUGAR					
IMPROPER CLEANING					
TOO MUCH SALT					
TOO LITTLE SALT/SALT OMITTED					
DOUGH EXCEED CAPACITY OF MACHINE					
DELAYED BAKE FEATURE					

HEAVY, DENSE TEXTURE	OPEN, COARSE TEXTURE	EXPLANATION
		Use water 80°F. Warm weather, high humidity or overheated liquids all speed up yeast action, which may cause the dough to rise too fast and the bread to collapse before baking begins.
		For Whole Wheat Bake, keep the water and yeast from touching. Whole Wheat flours vary. You may need to increase/decrease liquids and add gluten.
		Use the flour called for in the recipe. Add ingredients in the order and amounts listed in the recipe. Recipe can become imbalanced by an excess of whole grain flours, whole grains, dried fruits or other ingredients.
		Decrease yeast amount by ½ to ½ tsp.
		Yeast and/or other key ingredients were omitted or mismeasured.
		Use yeast before expiration date. Use regular active dry yeast or quick or rapid rise yeast, not compressed yeast. If using bulk yeast, keep refrigerated or frozen. If using jarred yeast and it has been open more than 2 months, check its freshness with the following test. Combine 2¼ teaspoon yeast, 1 teaspoon sugar and ½ cup of 110°-115° water. This mixture should double in 10 minutes.
		Measure water correctly as listed in recipe. If loaf is still short, try adding 1 TBL more water.
		Reduce water by 1 to 2 TBL if recipe calls for fruit or vegetables, drain well and pat dry.
		Can happen with recipes calling for moist ingredients such as applesauce, yogurt and fruit and when humidity is high. Reduce liquids by 1 TBL or add 1 to 2 TBL flour the next time you make the recipe.
		Use bread flour where specified. All-purpose flour will produce a shorter loaf.
		Use light brown sugar instead of dark brown. Use white sugar instead of brown sugar.
		Use less sugar, excess sugar will result in a darker crust.
		Increase sugar, too little sugar will result in low volume.
		Do not use strong detergents that contain “degreasing” ingredients.
		Too much salt results in less volume, reduce amount of salt used in recipe.
		Always check ingredient list before pressing START.
		Too much dough was made. Exceeding the capacity of the bread pan may cause an underbaked, gummy center and a collapsed top. When dough rises to the top of the machine, it interferes with circulation needed for proper baking and cooling.
		This feature was used and ingredients were placed in bread pan in a way that salt or water were in contact with the yeast for a prolonged period. Decrease liquid (water) 1 tsp-2 TBL depending on size of recipe.



 Toastmaster Inc.

National Service Center
200 Vine St.

Boonville, Missouri 65233

Telephone:

Consumer Service 1-800-947-3744

Parts 1-800-947-3745

Hours: 8:00a.m.- 4:30 p.m. CST

PART NO. 30025A12